



**2004 Richard Hamilton
Burton's Grenache Shiraz**

Variety:	Grenache / Shiraz
Region:	McLaren Vale
Vintage:	2004
Alcohol by Volume:	14.0%

Winemakers Comments:

Colour:	Full dense, deep red with some youthful crimson
Bouquet:	Spicy fruit nose with attractive sweet Grenache fruit enhanced with elegant French oak.
Palate:	Medium-Full bodied palate of great length and fruit sweetness. It has style and elegance.
Food Suggestions:	Served in a large glass to liberate all the fruit flavours, this wine will match roasted meats, and cheese.
Cellaring Potential:	This wine is designed to mature and develop over the next 10 years.

Winemaking Notes:

The Grenache has been sourced from vines planted by Burton Hamilton in 1947. These dry-land grown, bush vines were hand harvested and fermented separately from the Shiraz, with extended skin contact giving texture to the wine through long but elegant tannins. The components were then filled to oak after malo-lactic fermentation and racking. It was assembled as one wine in the spring of 2004. A little new French oak has been used for the first time in this blend, but only 10% was seen to be appropriate to our style. It is planned to complete the maturation process by the end of 2005, with bottling planned for early 2006.

Background Information:

The vineyard is located at the rear of our Old Winery Block in southern McLaren Vale. Planted in 1947, these dry-grown traditional Australian 'Bush Vines' were hand reared by Richard Hamilton's father, Burton Hamilton (1904 to 1994) who was a viticulturist in South Australia for his entire working life. The site, selection, and resultant wine are a true expression of McLaren Vale terroir and fitting tribute to Burton's pioneering spirit. The Shiraz component is sourced from old vines in the corner of the vineyard and adds dimension, layers and complexity to the blend.



Technical Data

Region:	McLaren Vale
Variety:	Grenache (59%) Shiraz (41%)
Clones:	Own Selections (1947 and 1963 planting)
Picking Dates:	Shiraz - 20 th March, 2004 Grenache – 4 th April, 2004
Sugar at Picking:	14.0° Baume
Alcohol:	14.0%
PH:	3.42
Acidity:	6.85gms/litre
Residual Sugar:	1.7gms/litre
Bottled:	Planned March 2006s
Cellaring Potential:	10+ Years
Winemaking Technique:	Oak: 100% in French oak (10% New) for 19 months Malolactic: 100% Lees Contact - Time: 2-3 weeks in tank, plus 4 weeks skin maceration Fermentation Temp: 22-30°C Blending Date: January 2006

Vintage Conditions:

The 2004 McLaren Vale vintage was fine, mild and free from rain.